PHILIPS

HR2881

Instructions for use	4-19	Istruzioni per l'uso	68-84
Mode d'emploi	20-34	Modo de emprêgo	85-100
Gebrauchsanweisung	35-51		
Gebruiksaanwijzing	52-67		

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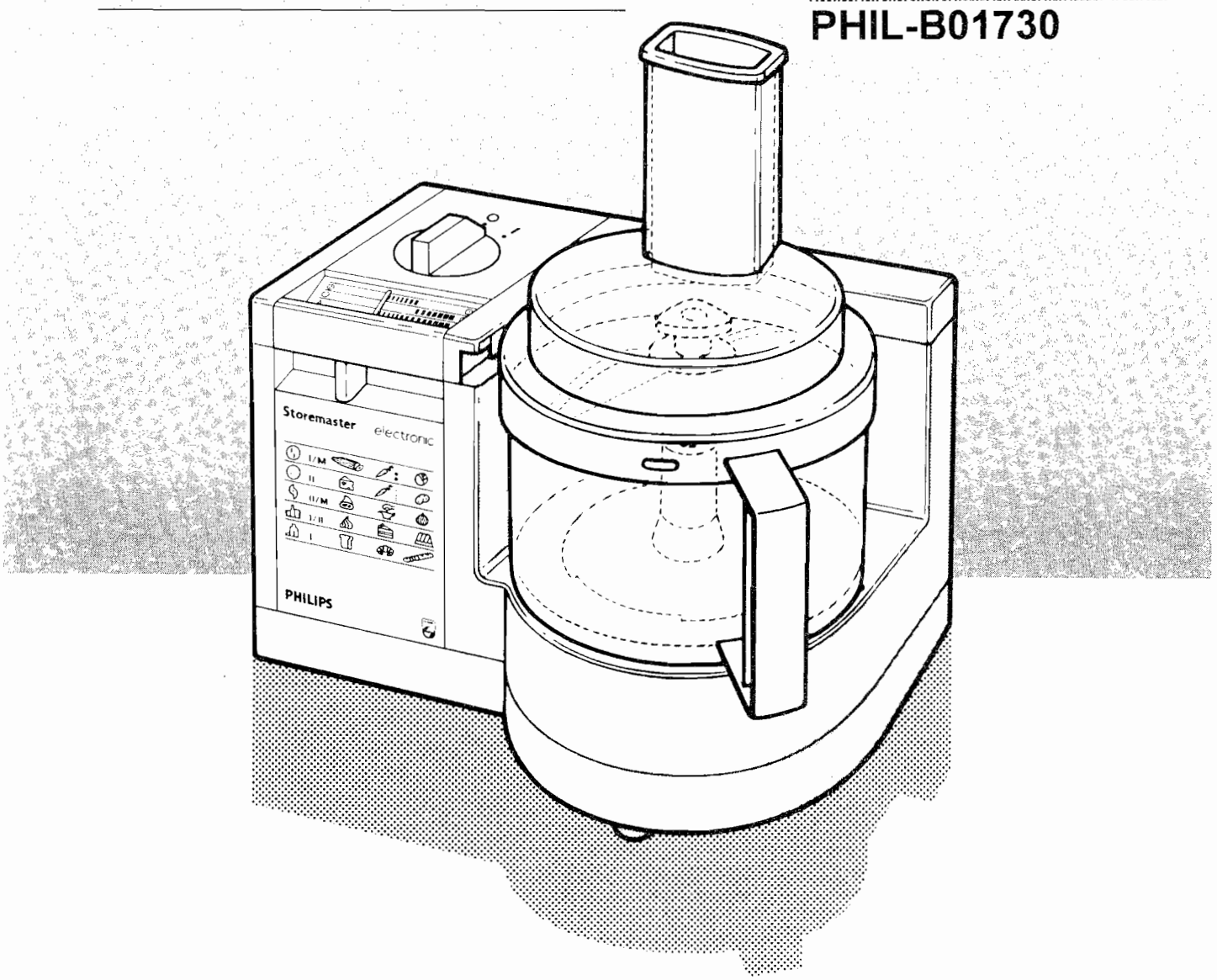

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English

Important

Note: Wiring instructions - for U.K. only - and Guarantee see page 11.

- **Read the instructions before assembling the appliance ready for use.**
- **Have a good look at the figures on both sides of the fold-out pages 2 and 3.**
  - **page 2: back view: the storage of accessories and mains cord.**
  - **page 3: the front and top side of the appliance and the accessories.**
- **Before you connect the appliance, check that the voltage specified on this appliance corresponds to the mains voltage in your home.**
- **Do not leave the appliance operating unattended.**
- **Care must be taken when handling the metal blade, slicing and grating discs, as they are very sharp.**
- **Let the rotating parts come to a complete stop before opening the cover.**
- **Remove the plug from the mains socket after use.**
- **Prior to initial use, wash all the parts which come into contact with food.**
- **Never immerse the motor unit in water: wipe clean with a damp cloth.**
- **When mixing or blending liquids:**
  - do not fill above the maximum level indication on the bowl and
  - start at the lowest speed (slide and speed indicator at the left hand side) and then you may increase speed moving slide and speed indicator to the right (while the processor is working).
  When whipping cream always use the lowest speed.
- **Do not exceed the maximum quantities and processing times shown in the tables on pages 12-19.**

Keep these instructions for future reference.

Components

(see fold-out pages 2 and 3)

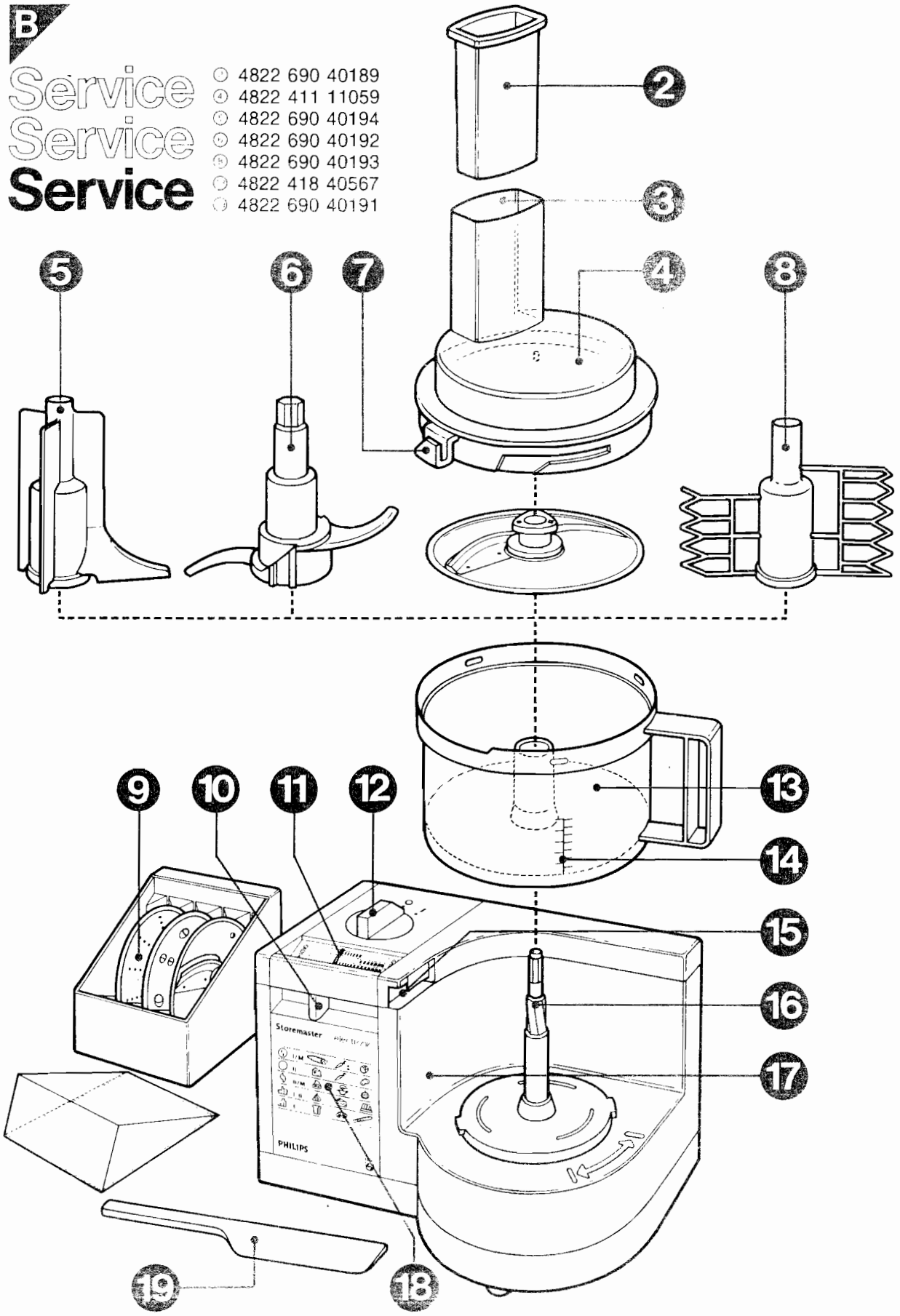
① Cord storage
② Food pusher
③ Food chute
④ Cover
⑤ Kneading accessory
⑥ Metal blade
⑦ Locating lug for safety
⑧ Whisk
⑨ Discs (in box)
- double sided slicing disc
- double sided grating disc
- fine grating disc

⑩ Slide for speed control
⑪ Speed indicator
⑫ Switch
O = off
I = on
M = "Moment" (= pulse)
⑬ Bowl
⑭ Liquid measuring scale, in Litres and Pints
⑮ Safety lock
⑯ Drive shaft
⑰ Motor housing
⑱ Guide: accessory and switch setting
⑲ Spatula

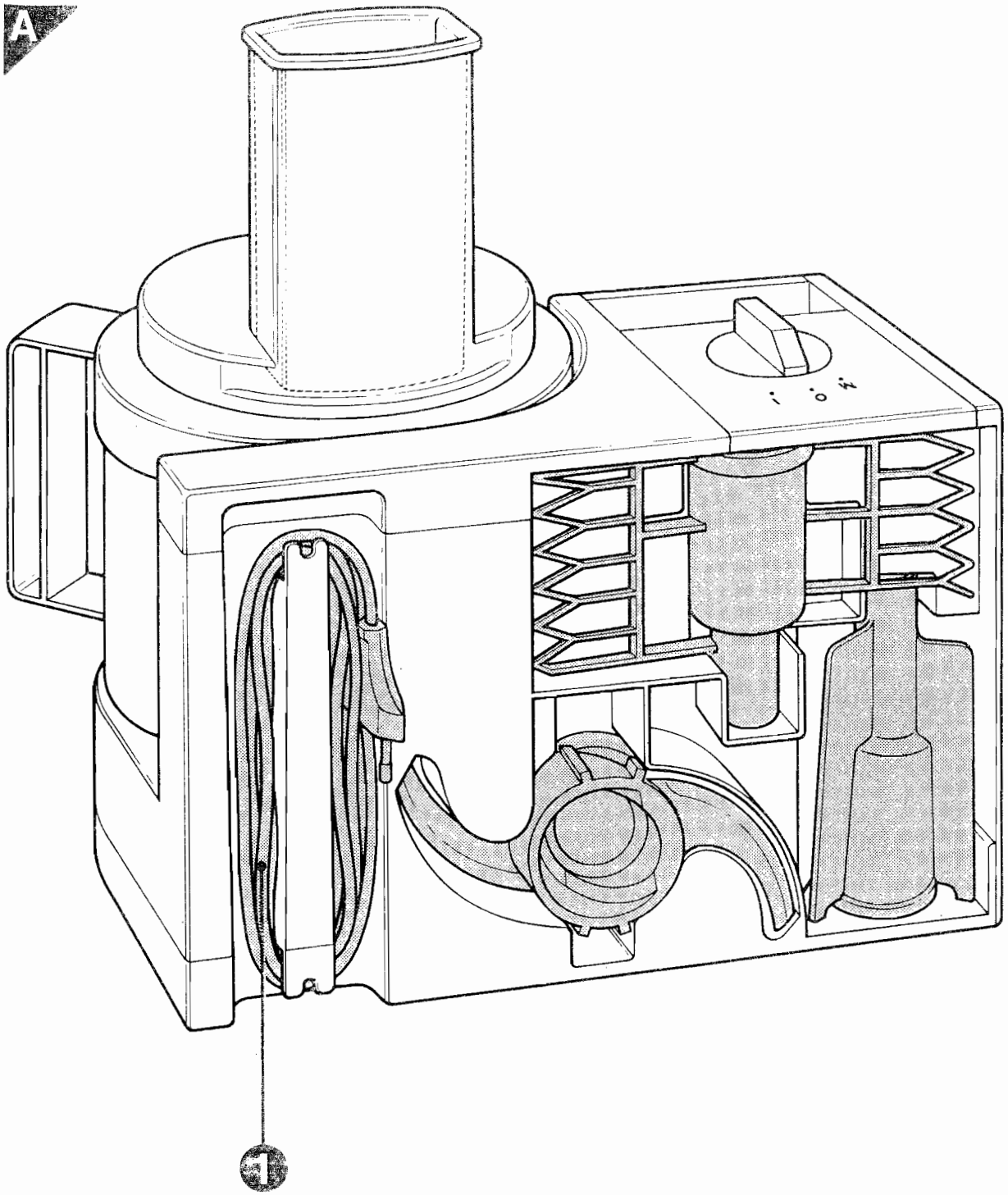
B

Service
Service
Service

1	4822 690 40189
4	4822 411 11059
5	4822 690 40194
6	4822 690 40192
9	4822 690 40193
10	4822 418 40567
11	4822 690 40191



Back side: the storage of accessories and mains cord.
A l'arrière: rangement des accessoires et du cordon secteur.
Rückseite: Aufbewahrung des Zubehörs.
Achterzijde: het opbergen van hulpstukken en snoer.
Lato posteriore per riporre gli accessoiri ed o il cordone.
Vista da parte posterior da máquina, mostrando o acondicionamento dos acessórios e do cordão de ligacão à corrente.



Explanation to symbols ⑱ on the food processor

These indications show which position(s) to set the switch ⑫ when using each accessory. For further reference see section **"Switch"** and the **tables on pages 12-19.** Next to the symbols you find examples of ingredients or food to be prepared or processed by means of the depicted accessory.

(slicing disc) for e.g. cucumber or carrots (slices) and cabbage;

(grating disc) for hard cheese, carrots (coarse grated) and potatoes.

(metal blade) for chopping meat, making sauce and cutting up onions;

(whisk) for whipping cream or white of egg, topping of cake, pudding;

(kneading accessory) to make dough for various kinds of bread (loaves of bread, rolls, French bread);

For further reference see the **description of each specific accessory** and the **tables on pages 12-19.**

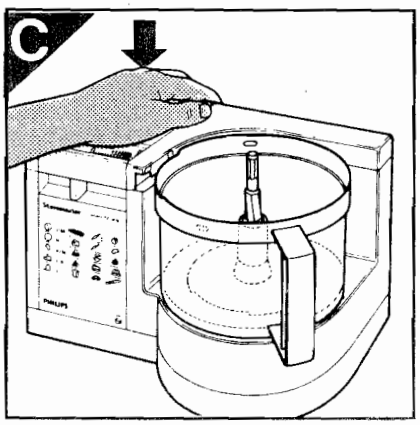
General Description

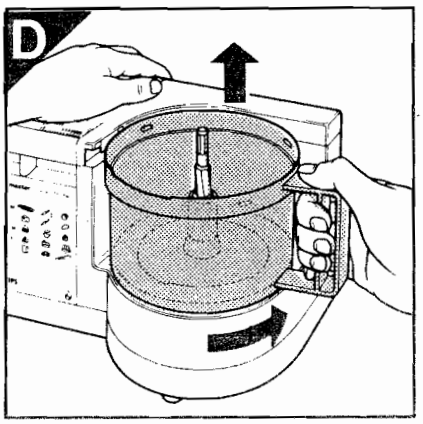
(see page 3)

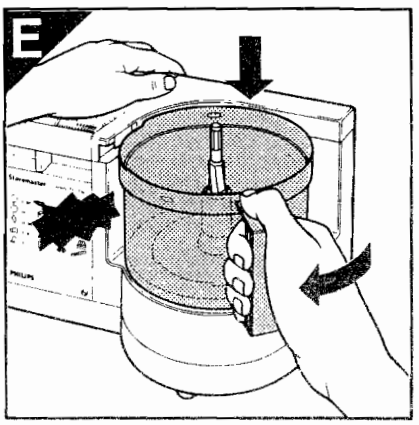
Bowl ⑬
Removing the bowl: First remove any accessories from the bowl. Hold the appliance with your left hand (fig. C).
Push the handle of the bowl in an anti-clockwise direction, as shown (fig. D (1)) and then lift the bowl from the motor unit (fig. D (2)).

Positioning the bowl: Lower the bowl as shown in fig. E (1).

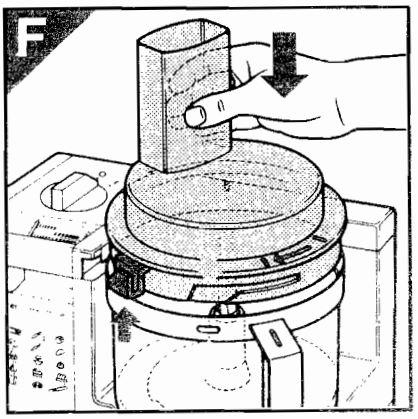
Then move the handle, clockwise, in the direction of the arrow (2) until it clicks.

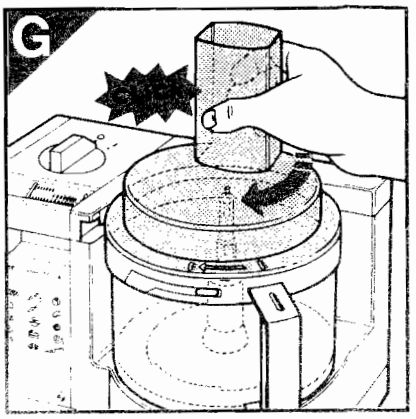






Cover ④
Only remove the cover when switch ⑫ is in position **O (off).**

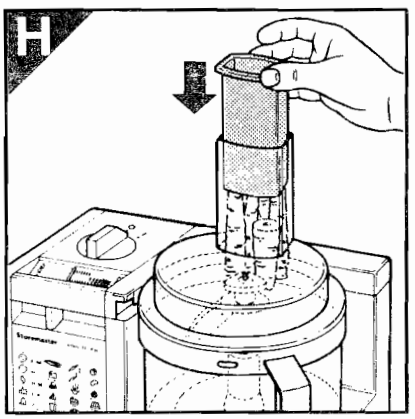




Positioning: Place the cover on the bowl as indicated in fig. F. Note that the lug of the cover ⑦ is in the right position.
Turn the cover firmly in the direction of the arrow (clockwise) until a "click" is heard (fig. G).
The lug ⑦ will fit into the slot housing of the safety lock ⑮ and "click".
To remove proceed in reverse order.

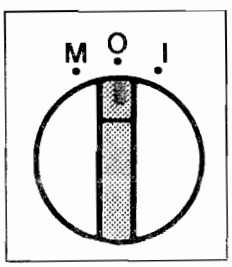
Built in Safety Lock Device ⑮
This safety device prevents the machine operating when not activated by the safety lug on the lid. Always be sure the lid is correctly positioned on the bowl (see fig. F and G).

Food chute ③ **and pusher** ②

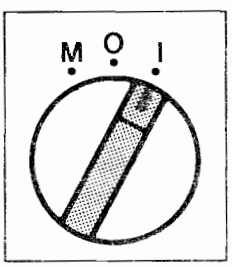


The pusher fits into the food chute. You can use the pusher to feed ingredients through the food chute.
- You can keep the pusher in the food chute when using the whisk, metal blade and kneading accessory, to prevent splashing.
- At the bottom of the pusher there is a small opening through which liquid can be added during operation, in a regular flow (e.g. oil while making mayonnaise).
- Cut large pieces of food to make them fit into the chute, before putting them into the chute.
- **Never put your fingers in the food chute, nor use forks, knives, spatulas, spoons etc. Only the provided pusher is suited for this purpose.**
- Do not allow children to operate the appliance.
- Fill the food chute evenly for best results when grating and slicing.

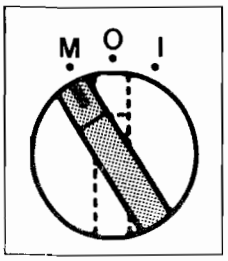
Switch



O = Off



I = On
(For fine chopping, puréeing, blending, kneading, grating and whipping).

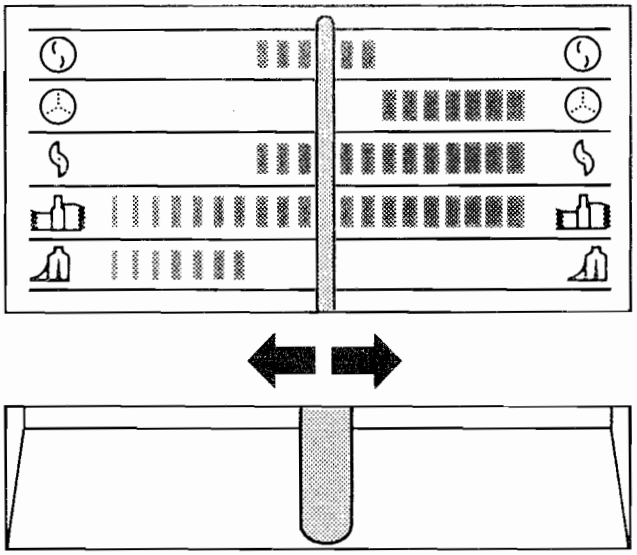


M = Pulse (Short bursts of speed for maximum control of the length of time food is processed). Used for slicing and coarse/medium chopping.

Using Pulse Speed
Switch on for a few seconds at a time until the desired consistency of result has been obtained.

To stop Pulse Speed, just let go of the switch.

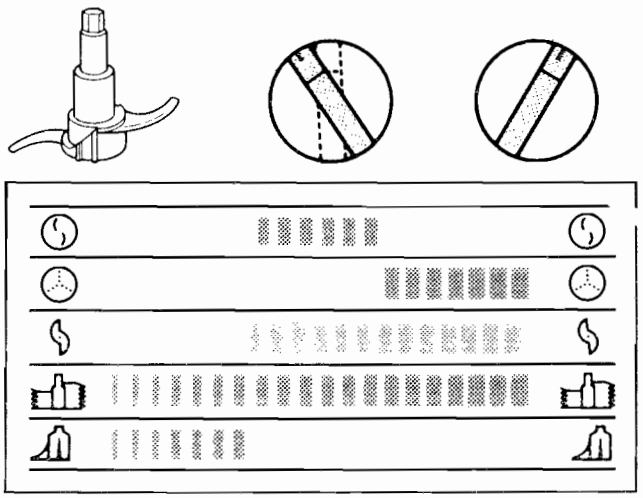
Speed Control



Slide ⑩ and indicator ⑪
The speed can be controlled by means of the slide ⑩ at the front of the appliance. The indicator ⑪ needle in the window on the top of the appliance moves together with the slide.
The indicator needle is helpful for selecting the correct speed. Under the needle are coloured strips, denoting the advised speed range for each of the accessories.
In general, you can set the appropriate speed quickly by positioning the speed indicator needle over the symbol of the accessory used.
First set the appliance to the correct speed, then switch on. Left hand side = slow speeds. Right hand side = high speeds. Pay attention when whipping cream: always use a low speed to start with, then increase if necessary, but take care not to overwhip the cream.

Accessories

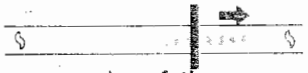
Metal blade ⑥



Take care: the cutting edges are very sharp!
The metal blade is suitable for chopping, mixing, blending, puréeing and making pastry and shortbread (see pages 12-19).

Note: for making dough for bread the kneading accessory ⑤ is suited.
- Position the bowl and the metal blade.
- Put the ingredients into the bowl.

For chopping:
- The ingredients should be spread evenly over the bottom of the bowl.
- Position the cover.
- Select the highest speed slide and speed indicator at the right hand side).

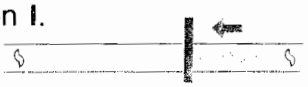


- Switch on shortly for a couple of times (position **M**), until the desired fineness has been reached, or else switch to position **I** for extra fine chopping.

For other processes:
- Position the cover and put the pusher into the food chute.

- Select the advised speed.

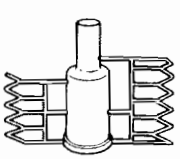
- When processing liquids, start with a low speed. Then increase the speed gradually.
- Switch on at position I.

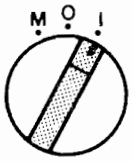


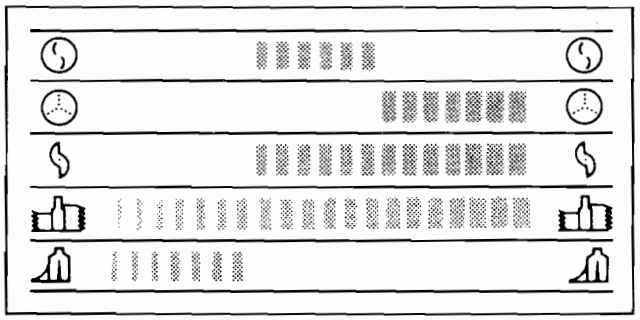
Tips

- Pre-cut large pieces into cubes of 3x3x3cm (or 1x1x1 inches).
- Avoid overprocessing. The best results will be obtained after you have gained some experience with this appliance.
- When chopping cheese, take care not to keep the motor running too long: then the cheese could get warm and turn lumpy.
- If food should get caught around the metal blade, first switch off and then remove the food from the metal blade using the spatula.
- Do not chop very hard ingredients, such as coffee beans, nutmeg and lumps of ice: these would blunt the metal blade. Note: for making dough for bread the kneading accessory ⑤ is suited.

Whisk ⑧







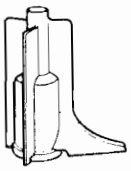
The whisk is suited for airy whipping of cream, white of egg, batter for cake, toppings for desserts and instant pudding.

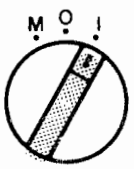
- First position the whisk.
- Then put the ingredients in the bowl.
- Place the pusher into the food chute to shut if off.
- Select a slow speed at first.

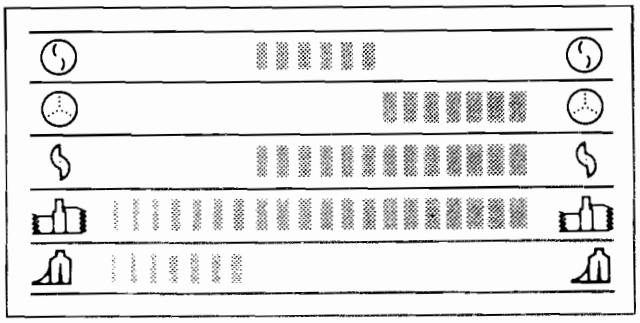
- Set the switch in position I.
- If required you can increase the speed.

Pay attention when whipping cream: always use the lowest speed to start with (slide the speed indicator to the left) then increase if necessary, but take care not to overwhip the cream.

Kneading accessory ⑤







The kneading accessory is suitable for kneading dough for making bread.

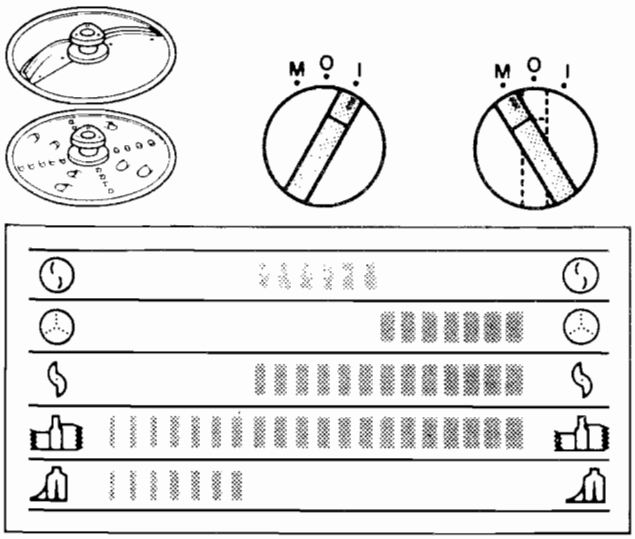
- First place the bowl in position and place the kneading accessory in the bowl.
- Then put the ingredients into the bowl.

For best results, put half the dry ingredients (e.g. flour) into the bowl, then add the liquid, followed by the remainder of the dry ingredients.

- Select the advised speed.

- Put the switch ⑫ in position I. After about half a minute a ball of dough is formed. Between 2 to 4 minutes later the dough is well-kneaded.

Discs ⑨

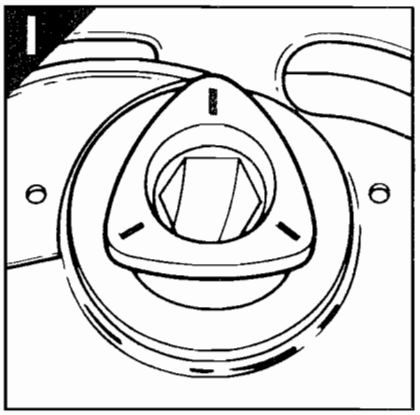


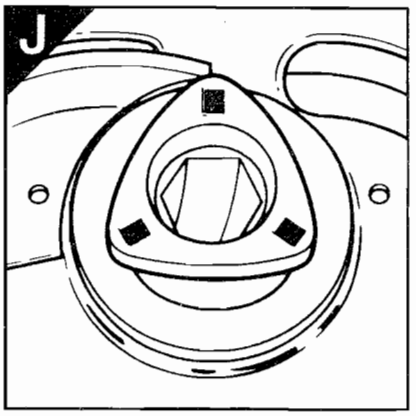
Your appliance comes with a box, in which you will a **minimum of 3 discs:**

- **slicing disc** (double-sided) coarse one side, fine the other
- **grating disc** (double-sided) coarse one side, fine the other
- **grating disc** for extra-fine grating (single-sided).

The disc storage box can be wall mounted. Use two screws (space between screws: 95 mm or 3.74").

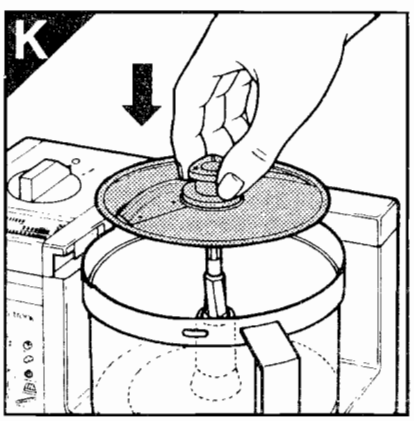
Double-sided discs
Either side of the slicing disc and one of the two discs for grating can be used.
On the plastic holder is indicated:
I = **fine/thin** (fig. I).
■ = **coarse/thick** (fig. J).
The side to be used should face upwards when placing the disc on the drive shaft axis (fig. K).



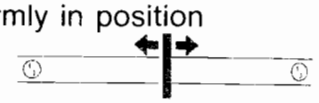


Positioning discs

- Hold the disc by the central plastic holder.



Put the disc on the drive shaft axis with the side to be used facing upwards. Push down gently to ensure it is firmly in position (fig.K).



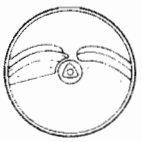
- No "click" is heard.
- Select the advised speed.
- Place the cover ④ in position.
- Fill the food chute.
- Put the pusher on top of the food and press lightly.
- Switch the appliance on.

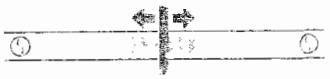
For **slicing** switch position **M** ("Moment") is advised.
For **grating** switch position **I** is preferred.

Tip: Empty the bowl every now and then when processing large amounts.

Supplied discs (standard)

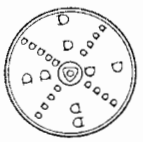
- **Slicing disc** (service number 4822 690 40181)
  Caution: the cutting edges are very sharp!
  The double-sided slicing disc is suited for thin (side I) and thick (side ■) slicing of vegetables and fruit.





– Select the speed indicated for the slicing disc and put the switch ⑫ in position **M.**

- **Grating disc** (service number 4822 690 40182)
  The double-sided grating disc is used for fine (side I) and coarse (side ■) grating of fruit and vegetables. The disc can also be used for grating cheese.



– Select the speed indicated for the grating disc and put the switch ⑫ in position **I.**

- **Grating disc for fine grating** (service number 4822 690 40183)
  This single-sided disc is suited for similar food as the double-sided grating disc, but the results are finer.

– Select the same speed as for the double-sided grating disc.
– Put the switch ⑫ in position **I.**

Extra discs

In a number of countries, these extra discs can be ordered. Always refer to the service numbers then. You can apply to your dealer for further information.

- **Grating disc for extra fine grating** ("Reibekuchen"-grater) (service number 4822 690 40185)
  This single-sided disc is especially suited for extra fine grating of raw potatoes and Parmesan cheese.

– Select the same speed as for the double-sided grating disc.
– Put the switch ⑫ in position **I.**

- **Chipper disc for French fries (and turnip cabbage)** (service number 4822 690 40184)
  This single-sided disc is for making chips (French fries) and to make fingers of e.g. turnip cabbage.
  – First fill the food chute with (pre-cut) ingredients.
  Press lightly with the pusher.

– Select the same speed as for the slicing disc.
– Put the switch ⑫ in position and **M** push the ingredients lightly down using the pusher.

Cleaning

- Always remove the plug from the socket before cleaning the **motor unit.**
- Wash the bowl, the cover, the pusher, the whisk and the kneading accessory immediately after use in lukewarm soapy water. Do not wash in a dish-washer.
- **Never immerse the motor unit in water. Never pour water over it. Wipe with a damp cloth.**
- Clean the metal blade, slicing disc and grater carefully.

Warning: The metal blade, slicing disc and grater are very sharp.

- Ensure that the cutting edges of the metal blade do not come into contact with hard objects as this will make them blunt and work less efficiently.
- Various parts of the appliance may discolour after processing strongly coloured vegetables such as carrots or beetroot, but this will disappear naturally when other ingredients are processed.

Guarantee

Philips warrant this appliance for a period of **one year.** The guarantee is given against defects in material and workmanship and comprises piece parts and labour. Any costs of transport are on account of buyer. Apply to your Philips dealer or the Philips organization in your country in case of a defect producing the completed guarantee certificate (see the outside of the box). The guarantee is not valid if the appliance has been misused or if work has been carried out by unqualified persons. For guarantee conditions on products bought in U.K. see separate purchase card.

This product is manufactured to comply with the radio interference requirements of the council directive 87/308/EEC.

Important
- Wiring instructions - for U.K. only

The wires in the mains lead are coloured in accordance with the following code:

BLUE	**NEUTRAL**
BROWN	**LIVE**

As the colours of the wires in the mains lead of this appliance may not correspond with the markings identifying the terminals in your plug, proceed as follows:–

The wire which is coloured **BLUE** must be connected to the terminal which is marked with a letter **'N'** or coloured **BLACK.**

The wire which is coloured **BROWN** must be connected to the terminal wich is marked with the leter **'L'** or coloured **RED.**
DO NOT CONNECT either of these wires to the terminal in the plug which is marked with the letter **'E'** or by the earth symbol ⏚ or coloured **GREEN,** or **GREEN AND YELLOW.**

Note: If the terminals of the plug are unmarked or if you are in any doubt consult a qualified electrician.

Ingredients	Accessory	Speed	Switch position	Maximum quantity	Applications	Procedure
Apples — puréeing — slicing — grating	metal blade slicing disc (■) grating disc (I or ■)	 	I M I	500 g (1 lb)	— food for babies & children — pastries, salads — baby food/infant food — salads, pastries	Pre-cut into cubes.
Baby food/infant food — puréeing	metal blade		**M I**	500 g (1 lb)	— infant food/baby food	**Coarse:** hard and tough ingredients first pos. **I**; then add liquid or soft ingredients. **Fine:** all ingredients together: first pos. **M**, then **I**. Add liquid for a better consistency.
Batter, biscuit dough — beating and mixing	whisk		**I M**	4 eggs	— various tarts, swiss roll, pastries	Ingredients at room temperature. Beat the eggs and the sugar to a thick airy mass. Select pos. **I** and the highest speed. Carefully mix the sifted flour in the mass at pos. **M** with medium speed.
Batter, cake — stirring	whisk		**I M**	200 g flour (7 oz flour)	— cakes etc.	All ingredients at room temperature. First beat butter/margarine, sugar and eggs lightly at pos. **I**. Increase speed up to maximum. Add the eggs one by one. Then add sifted flour and carefully mix in at pos.**M** with medium speed. Use self-raising flour, or plain flour with baking powder.
Batter (light batters) — blending	metal blade		I	750 g (1½ lb) total weight	— pancakes, wafers, crepes, fritters	First put a little liquid in the bowl, then add dry ingredients and then more liquid. First select low speed. Then increase speed.

Ingredients	Accessory	Speed	Switch position	Maximum quantity	Applications	Procedure
Beetroot						
— slicing	slicing disc (I or ■)		**M**			
— grating	grating disc (I or ■)		**I**		— garnishing, raw food	
Black radish						
— grating	grating disc (I or ■)		**I**		— garnishing, raw food, salads	Slice the black radishes so that they fit in the food chute. Put in tip first.
Breadcrumbs	metal blade		**I**	150 g (6 oz)	— minced meat (or other food) done in bread-crums	Use dry, crisp bread. Grind at pos. **I** until desired fineness is obtained.
Cabbage						
— slicing	slicing disc (■)		**M**		— cooked vegetables	Pre-slice. Thick slices.
— slicing	slicing disc (I)		**M**		— coleslaw	Thin slices.
— grating (coarse)	grating disc (■)		**I**			Coarse grating.
Cheese						
— grating	grating disc (I or ■)		**I**		— garnishing, au gratin dishes, soups, sauces, croquettes, fondue, pizza	Press carefully with the pusher.
— chopping	metal blade		**I**	250 g (½ lb)	— garnishing, to cook au gratin	It is recommended to chop crustless cheese with the sickle blade (max. speed). Do not process too long!
Chicory						
— slicing	slicing disc (I or ■)		**M**		— salads	Cut off the tips of the leaves with a straight cut. Insert bundle of leaves into the food chute, heads upward, filling the food chute completely.
Chocolate						
— chopping	metal blade		**M I**	200 g (7 oz)	— garnishing, sauces, pastry, mousse, pudding	Use hard, pure chocolate. Break into cubes of 2x2x2 cm. The first few times use pos. **M**. Thereafter pos. **I** for a fine chop.

Ingredients	Accessory	Speed	Switch position	Maximum quantity	Applications	Procedure
Courgette — slicing	slicing disc (■)	⏲	**M**		— ratatouille — deep fry	Only use slicing disc on coarse side.
Crust dough — blending	metal blade	⏲	**I**	300 g flour (11 oz)	— fruit tarts, apple dumplings, pies, quiche	Use cold butter/margarine and cold water. Put flour into the bowl; top with 2 cm large pieces of butter/margarine. Mix on position **I** until the mixture resembles bread crumbs. Then add water while mixing. Stop as soon as the dough forms into a ball (about 15 seconds). Cool the dough before it is further processed.
Cucumber — slicing — grating (coarse)	slicing disc (**I** or ■) grating disc (**I**)	⏲ ⏲	**M** **I**		— salads, raw food — garnishing	Half and slice the cucumber, so that it fits in the food chute.
Diet food — puréeing	metal blade	⏲	**M I**	400 g (14 oz)		Pre-cut into cubes. First use pos. **M** and then pos. **I** until the desired fineness is obtained. Add liquid for a better consistency. Select the highest speed.
Dough for making butter biscuit — kneading	metal blade	⏲	**I**	See recipe		Have all the ingredients at room temperature: 300 g flour (11 oz), 250 g butter (½ lb), (or margarine), 225 g caster sugar (8 oz), ½ egg, 2 g salt (1/8 oz). Put all the ingredients into the bowl. Process during max. 30 seconds. — Do not prepare more than 3 batches in succession. — Cool the dough before further processing. — Wait at least 5 minutes after each portion.

Ingredients	Accessory	Speed	Switch position	Maximum quantity	Applications	Procedure
Dough for making bread — kneading	kneading attachment		**I**	500 g flour (1 lb)	— bread, pizza, brioche, tart	Put all the ingredients into the bowl. First put in half the dry ingredients, then the liquid ingredients and thereupon the remaining solid ingredients. Mix on pos. **I** (the lowest speed). A ball will be formed after about 1 minute. The dough will be well-kneaded after 2-4 minutes. Do not use more than 275 ml. (½ pt) of water per 500 g (1 lb) of flour.
Dough for making pastry	metal blade		**I**	300 g flour (10 oz)	— apple pie, sweet biscuits, open fruit flans	Use cold butter or margarine, cut into 2 cms pieces. Put all ingredients into the bowl simultaneously. Mix in pos. **I** until a ball has formed. Then mix for another 25 sec. Cool the dough before further processing.
Dough with yeast (see "Dough for making bread")						
Eggs (uncooked) — beating, whole egg	whisk		**I**	6	— scrambled eggs, omelet	Make the bowl and the beater free from grease. Use eggs at room temperature.
— whisking, egg white	whisk		**I**	5	— pudding, soufflé, meringues, garnishing	
Eggs (hard cooked)	metal blade		**M**	6	— garnishing, salads, egg croquettes	First cut the cooked eggs into four parts. Then chop on pos. **M** until the desired fineness is obtained.
Endive — slicing	slicing disc (**I** or ■)		**M**	See chicory		

Ingredients	Accessory	Speed	Switch position	Maximum quantity	Applications	Procedure
French beans — slicing	slicing disc (■)	⏲	**M**		— cooked French beans	Fill the food chute before switching on the appliance. (The results are not the same as with a bean-slicer).
Fruit — chopping — puréeing	metal blade metal blade	⏲ ⏲	**M** **M I**	400 g (14 oz) 500 g (1 lb)	— salads, jam, cakes — sauces, jam, pudding	Tip: Use a little lemon juice to prevent discolouring. Use raw, firm, seedless fruit. Use cooked or soft fruit. Pos. **M** for coarse result. Pos. **I** for fine result.
Garlic — chopping	metal blade	⏲	**I**		— garlic-butter	Put cloves onto the rotating blades via the food chute. Wash bowl and metal blade directly after use.
Herbs — chopping	metal blade	⏲	**M**		— sauces, soups, garnishing, seasoned butter	Wash and dry the herbs. Use at least a 2 cm (¾ ″) layer in the bowl. The longer you chop, the finer the result.
Kale/Cabbage — chopping	metal blade		**M**	bowl half-filled	— stews	Allow to drain after washing.
Leek — slicing	slicing disc (■)	⏲			— cooked leek, soups	Cut off the tips of the green leaves. Put the leek with the green part downwards into the food chute.
Liver — puréeing — chopping	metal blade metal blade	⏲ ⏲	**I** **M**	500 g 500 g (1 lb)	— pâtés — mousse	Raw: process to a purée. Cooked: coarse and fine chopping: remove tough pieces.
Mayonnaise	metal blade	⏲	**I**	max. 3 eggs	— for French fries, salads, cocktails, fondue and barbecue sauces	Mix egg (yolk) with vinegar or lemon juice and, if desired, herbs for 10 secs. Then add oil via the small hole in pusher. Stop when oil is completely mixed in. You control the thickness of the mayonnaise by adjusting the egg/oil ratio. Use at least 1 egg or 2 egg yolks.

Ingredients	Accessory	Speed	Switch position	Maximum quantity	Applications	Procedure
Meat, fish, poultry						
— Beef (lean) (chopping)	metal blade	∫	**I**	550 g (1 lb)	— hamburgers	First remove sinews, bones, including fish-bones. Pre-cut the beef into cubes of about 3 cm (1″). Divide the cubes over the bottom of the bowl. Chop them in 30 secs. **Note: If you wish to chop more than one portion, then wait for at least 90 secs. after each portion. Do not chop a series of more than 5 portions of 550 g of lean beaf successively.**
— streaky meat (chopping)	metal blade	∫	**M**	400 g (14 oz)	— minced meat, sausage, pâté	
— cooked meat (fine chopping)	metal blade	∫	**M I**	500 g (1 lb)	— croquettes, stews, fillings	
Milkshake	metal blade	∫	**I**	500 ml (17.5 fl oz) liquid		Do not use any ice-cubes, but ice-cream.
Mushrooms						
— slicing	slicing disc (■)	ⓢ	**M**		— sauces, soups	Fill the food chute. Press lightly with the pusher. Process immediately to prevent discolouring.
Nuts						Tip: Dry the bowl before use. Process the nuts without the shells.
— chopping (coarse)	metal blade	∫	**M**	250 g (½ lb)	— nougat, salads, garnishing, bread	Coarse chop at pos. **M**.
— chopping (fine)	metal blade	∫	**I**	250 g (½ lb)	— pastry, pudding — purée, almond paste	Fine chopping at pos. **I**. Add oil or another liquid if desired.
Onions						
— chopping	metal blade	∫	**M**	400 g (14 oz)	— salads, sauces, soups	Pre-cut into cubes. Use pos. **M** in short bursts until the desired fineness is obtained. Wash the bowl directly after use.
— slicing	slicing disc (I or■)	ⓢ	**M**		— soups, oven dishes	

Ingredients	Accessory	Speed	Switch position	Maximum quantity	Applications	Procedure
Pepper — chopping — slicing	metal blade slicing disc (I) slicing disc (■)	 	**M** **M** **M**	400 g (14 oz)	— salads — garnishing, raw food — oven dishes	Pre-cut into cubes. Fine slicing. Coarse slicing.
Potatoes (raw) — chopping — slicing — grating	metal blade slicing disc (I or ■) grating disc (I or ■)	 	**M** **M** **I**	400 g (14 oz)	— soups — oven dishes, chips	Pre-cut into cubes. Fill food chute first before you switch the appliance on.
Potatoes (cooked) — chopping — slicing	metal blade slicing disc (■)	 	**M** **M**	500 g (1 lb)	— salads — potato salads	Pre-cut into cubes.
Pulses — puréeing	metal blade		**I**	500 g (1 lb)	— purées, soups	Use cooked beans or peas. Add some liquid for a better consistency.
Spinach (cooked) — chopping	metal blade		**M**	500 g (1 lb)		Allow to drain after washing. Use pos. **M** for a short time for a coarse result and for a longer time for a finer result.
Turnip-rooted celery — slicing — grating	slicing disc (I) grating disc (I)	 	**M** **I**		— soups, salads — raw food	Fine slicing. Fine grating.

Ingredients	Accessory	Speed	Switch position	Maximum quantity	Applications	Procedure
Vegetables (general)						
— chopping	metal blade		**M**	400 g (14 oz)	— salads, raw food, soups	Pre-cut into cubes.
— puréeing (cooked)	metal blade		**I**	500 g (1 lb)	— vegetable purée, soups	
— slicing	slicing disc (**I** or ■)		**M**		— raw food, soups, salads casseroles etc.	
— grating	grating disc (**I** or ■)		**I**		— salads, raw food	
Whipped cream						
— beating	whisk		**I**	250 ml (9 fl oz)	— garnishing, ice-cream mixtures, pudding	Bring the bowl and whisk to refrigerator temperature. Use cream at refrigerator temperature. Attention: the whipped cream may be ready surprisingly soon! Always use minimum speed.